Beverage Service

Menu Pricing

• All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 20% service charge. All beverage prices are subject to a taxable 20% service charge.

• Menu items are priced per person, unless otherwise noted.

• Patron agrees to advise The Hotel Hershey 72 hours (3 business days) prior to the function of definite number in attendance, representing a guaranteed minimum.

• The Hotel Hershey agrees to provide service or accommodations of 5% over minimum guarantee.

• Coffee Break and Continental Breakfast prices represent food and beverage for one (1) hour time period.

• Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for any part under two (2) hours.

• All prices are subject to change.

Entrée Service

• Surcharge applies if serving multiple entrees: $3 per person for two entrees selected. $5 per person for three entrees selected. Both are subject to applicable taxes and service charges. Guaranteed entree selections are required 72 hours in advance of event.

• Limited menu options in a private room must include two courses prior to the entree service with a single choice of appetizer or soup, salad and dessert. Choice of two or three entrees with orders taken night of the function (combination entrees not included) add a surcharge of $8 per person plus applicable taxes and service charge, maximum of 50 guests.

Alcohol Service

• Open or Cash Bars: A service charge of $50 per bartender will apply if sales of $250 per hour are not attained.

• The Hotel Hershey reserves the right to exclude any and all objectionable persons from the function, or The Hotel Hershey premises, without liability.
## Bars

<table>
<thead>
<tr>
<th></th>
<th>Cash Bar*</th>
<th>Host/Ticket Bar**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call Brands</td>
<td>$8</td>
<td>$7</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$9</td>
<td>$8</td>
</tr>
<tr>
<td>Prestige Brands</td>
<td>$10</td>
<td>$9</td>
</tr>
<tr>
<td>Cordials</td>
<td>$10</td>
<td>$9</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5</td>
<td>$4.25</td>
</tr>
<tr>
<td>Import Beer</td>
<td>$6</td>
<td>$5</td>
</tr>
<tr>
<td>House Wine by the Glass</td>
<td>$8</td>
<td>$7***</td>
</tr>
<tr>
<td>Soda</td>
<td>$5.50/lit</td>
<td>$5.50/lit</td>
</tr>
<tr>
<td>Mixed Juices</td>
<td>$6.50/qt</td>
<td>$6.50/qt</td>
</tr>
<tr>
<td>Juice</td>
<td>$2.50</td>
<td>$2.50/can</td>
</tr>
</tbody>
</table>

$50/hr service charge if beverage sales are less than $250 per hour per bar.

*Cash bar pricing includes gratuity. **20% service charge on host bars.

***Host bar wine is priced by the bottle, ticket bar wine is priced by the glass.

## Hourly Bars

<table>
<thead>
<tr>
<th></th>
<th>First Hour</th>
<th>Second Hour</th>
<th>Additional Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call</td>
<td>$16</td>
<td>$12</td>
<td>$9</td>
</tr>
<tr>
<td>Cutty Sark, Jim Beam, Windsor, Seagram’s Gin, Smirnoff, Bacardi, Domestic Beers, Sodas and Mixers, and House Wines</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>First Hour</th>
<th>Second Hour</th>
<th>Additional Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium</td>
<td>$18</td>
<td>$14</td>
<td>$10</td>
</tr>
<tr>
<td>Dewar’s, Jack Daniel’s, Seagram’s 7, Beefeater, Tanqueray, Absolut, Captain Morgan, Import or Specialty Beers, Sodas and Mixers, and Premium Selected Wines</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>First Hour</th>
<th>Second Hour</th>
<th>Additional Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Top Shelf</td>
<td>$20</td>
<td>$15</td>
<td>$11</td>
</tr>
<tr>
<td>JW Black, Maker’s Mark, Crown Royal, Bombay Sapphire, Grey Goose, Captain Morgan P Stock, Import or Specialty Beers, Sodas and Mixers, and Premium Selected Wines</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Substitutions are available but may have surcharges and additional selections may also be added.

Beer, Wine, and Soda

<table>
<thead>
<tr>
<th></th>
<th>First Hour</th>
<th>Second Hour</th>
<th>Additional Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call: Choice of Domestic Beers and House Wines</td>
<td>$10</td>
<td>$8</td>
<td>$7</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>First Hour</th>
<th>Second Hour</th>
<th>Additional Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium: Choice of Import or Specialty Beers and Premium Selected Wines</td>
<td>$12</td>
<td>$10</td>
<td>$9</td>
</tr>
</tbody>
</table>

*20% service charge on all hourly bars. **Gluten-free beer available.
### Beer Selections

<table>
<thead>
<tr>
<th>Domestic</th>
<th>Import</th>
<th>Specialty</th>
</tr>
</thead>
<tbody>
<tr>
<td>$4.25</td>
<td>$5</td>
<td>$5</td>
</tr>
<tr>
<td>Coors Light</td>
<td>Amstel</td>
<td>ABC Seasonal</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>Bass Ale</td>
<td>Stoudt's APA</td>
</tr>
<tr>
<td>Budweiser</td>
<td>Guinness</td>
<td>Harpoon Seasonal</td>
</tr>
<tr>
<td>Bud Light</td>
<td>Heineken</td>
<td>Lancaster Milk Stoudt</td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>Molson</td>
<td>Sam Adams Boston</td>
</tr>
<tr>
<td>Yuengling Lager</td>
<td>Blue Moon</td>
<td>Sam Adams Seasonal</td>
</tr>
<tr>
<td></td>
<td>Stella Artois</td>
<td>Stoudt's Seasonal</td>
</tr>
<tr>
<td></td>
<td>Labatts Blue</td>
<td>Stoudt's Scarlett Lady</td>
</tr>
<tr>
<td></td>
<td>Corona</td>
<td>Tröegs Hop Back</td>
</tr>
<tr>
<td></td>
<td>Smithwick's</td>
<td>Tröegs IPA</td>
</tr>
<tr>
<td></td>
<td>Shock Top</td>
<td>Tröegs Seasonal</td>
</tr>
<tr>
<td></td>
<td>Beck's</td>
<td></td>
</tr>
</tbody>
</table>

**Gluten Free**
- $5
  - Lake Front New Grist
  - Redbridge

**Non-alcoholic**
- $5
  - St Pauli Girl
  - O'Douls

### Hospitality Suites

*All pricing is per bottle*

<table>
<thead>
<tr>
<th>Scotch</th>
<th>Tequila</th>
<th>Liqueurs and Cordials</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cutty Sark</td>
<td>Jose Cuervo</td>
<td>Crème de Menthe</td>
</tr>
<tr>
<td>Dewar's</td>
<td>Patron Silver</td>
<td>Southern Comfort</td>
</tr>
<tr>
<td>Johnnie Walker Black</td>
<td>Smirnoff</td>
<td>Amaretto Disaronno</td>
</tr>
<tr>
<td>Johnnie Walker Red Label</td>
<td>Absolut</td>
<td>Baileys Irish Cream</td>
</tr>
<tr>
<td>Chivas Regal</td>
<td>Stoli</td>
<td>B&amp;B D.O.M.</td>
</tr>
<tr>
<td>Glenlivet 12 Year</td>
<td>Ketel One</td>
<td>Drambuie</td>
</tr>
<tr>
<td>McCallan 12 Year</td>
<td>Grey Goose</td>
<td>Grand Marnier</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Kahluá</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sambucca</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Peachtree Schnapps</td>
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</table>

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Rum</th>
<th>Vermouth (375 ml)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canadian Club</td>
<td>Bacardi Silver</td>
<td>Sweet</td>
</tr>
<tr>
<td>Seagram's V.O.</td>
<td>Captain Morgan</td>
<td>Dry</td>
</tr>
<tr>
<td>Crown Royal</td>
<td>Malibu</td>
<td></td>
</tr>
<tr>
<td>Sour Mashes and Bourbon</td>
<td>Brandy and Cognac</td>
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</tr>
<tr>
<td>Jim Beam</td>
<td>Courvoisier V.S.O.P.</td>
<td>Porto</td>
</tr>
<tr>
<td>Jack Daniel's</td>
<td>Courvoisier XO</td>
<td>Fonseca Bin 27</td>
</tr>
<tr>
<td>Maker's Mark</td>
<td>Remy Martin V.S.O.P.</td>
<td>Sandeman 10yr Tawny</td>
</tr>
<tr>
<td>Woodford Reserve</td>
<td>Martell Cordon Bleu</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>Gin</th>
<th>Port</th>
<th>Sherry</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beefeater</td>
<td></td>
<td>Fonseca Bin 27</td>
</tr>
<tr>
<td>Tanqueray</td>
<td></td>
<td>Sandeman 10yr Tawny</td>
</tr>
<tr>
<td>Bombay</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Dry Snacks (Price per Basket)

- **Dry Roasted Peanuts** $15
- **Pretzels** $8
- **Potato Chips** $10
- **Seasoned Pretzels** $12
- **Mixed Nuts** $20
- **Wasabi Crunch Mix** $15
- **Gold Fish Crackers** $10
- **Chocolate-Covered Pretzels** $15
Bloody Mary & Mimosa Bar
Create your personalized Bloody Mary from our variety of Vodkas, seasonings, and garnishes - or select your favorite juice flavor to create your specialized Mimosa.
$9 per person and 20% service charge

Wine Bar
Sample wines presented by one of our senior wine educators. Wine station is attended by wine educator who will provide the wine essentials, while guiding your guests through the variety of wines provided. Look, swirl, smell, and taste your way through this wine bar that's sure to educate every level of consumer.
Consumption and 20% service charge plus $100 attendant fee

Martini & Specialty Drink Bar
All the makings of your favorite martinis or custom-created signature cocktails.
$18 - Top Shelf $13 - Premium $9 - Call
20% Service Charge

Cordial
Select your favorite cordials, ports, and after dinner digestivos.
Consumption and 20% service charge

Beer Aficionado
This bar is for the beer lovers. Select from a list of current available Pennsylvania Micro-brews.
Consumption and 20% service charge

Champagne Bar
Choose from your favorite bubbly and then select from an assortment of fruits and edible garnishes.
Consumption and 20% service charge

Summertime N/A’s
An iced non-alcoholic beverage is a refreshing way to welcome your guests to your special day.
Priced per gallon, serves 20 guests plus 20% service charge

Ice Luge
Select a cool custom designed Ice Luge for display or to serve your specialty cocktail or martini with a guaranteed chill and thrill effect.
Starting at $350

Specialty Punches & Ciders
Priced per gallon, serves 20 guests. Bartender charges per hour $75.
Station attendant required for punches with alcohol at $25 per attendant per hour

Ammaretto Sweet-Sour Punch
Ammaretto, Midori Melon Liq., Pineapple Juice, Sweet-Sours
$65

Fuzzy Navel Fruit Punch
Peach Schnapps, Vodka, Orange Juice, Fruit Punch
$65

Red Sangria Punch
Red Wine, Brandy, Club Soda, Fresh Fruit
$65

White Peach Sangria Punch
White Wine, Peach Schnapps, Sweet-sours, Fresh Fruit
$65

Champagne Mimosa Punch
Champagne, Orange Juice, Club Soda
$65

Champagne Fruit Punch
Champagne, Fruit Punch, Ginger Ale, Club Soda, Fresh Fruit
$65

Bellini Fruit Punches
(Your Choice: Berry, Pomegranate, Mango)
Prosecco, Choice of Bolthouse Juice, Club Soda
$75

Tropical Fruit Punch
(Non-Alcoholic)
Fruit Juice, Ginger Ale, Grenadine, Sierra Mist
$35

Jelly Bean Punch
(Non-Alcoholic)
Fruit Punch, Orange Juice, Strawberry and Raspberry Monin, Sours, Ginger Ale
$35

Hot Apple Cider
Hot Apple Cider made with Spices, Ginger Liquor, Brandy
$75

*20% service charge on punches.

*20% service charge on punches.

Specialty Bars

Bartender charges per hour $75.
Station attendant required for punches with alcohol at $25 per attendant per hour
Beverage Educational Services

Events to take place in a classroom setting. These services may not be added to a host or cash bar.
Gratuity not included. 20% service charge on all classes
Minimum 10 Guests; Maximum 50 Guests

Wine Tasting
Enjoy a tasting class exploring the wonderful world of wine.
Class includes a variety of five special wines to sample, cold canapes, educational materials, and a professional instructor.
$35 per person

Beer Tasting
Enjoy a beer tasting class featuring Tröegs Brewing. Tröegs Beer is produced in Hershey, Pennsylvania. The class includes a selection of five different beers to sample, appropriate snack items, educational materials, and a professional instructor.
$35 per person

Beer & Chocolate
Flight of five beers paired with five chocolate mini-desserts and Hershey’s chocolates.
$35 per person

Wine & Chocolate
Flight of five wines paired with five chocolate mini-desserts and Hershey’s chocolates.
$35 per person
Presented by The Hotel Hershey®

In this unique cupcake and cocktails dessert experience, The Hotel Hershey’s Pastry and Beverage Teams have perfectly paired scrumptious cupcakes and delectable cocktails.

This unique experience can be presented to your attendees as three different options. Each option includes your choice of 3 or 5 petite sized cupcakes and cocktails.

**Cupcakes and Cocktails Class**
During the class, guests will be presented 3 or 5 featured pairings. While indulging, the Beverage Team will discuss the tricks of creating a perfect, unique match. At the conclusion of the event, attendees will also be given recipes of select cocktails, so they can mix up their favorites at home!

1.5 hour class, Minimum 20 people, Maximum 50 people
- 3 cupcakes and 3 cocktails - $35.00 per person
- 5 cupcakes and 5 cocktails - $45.00 per person
(subject to appropriate tax and service charges)

**Cupcakes and Cocktails Dessert Presentation**
During the dessert portion of your dinner event, the Beverage Team will introduce this unique tasting experience with a 30 minute talk to your guests.

Minimum 20 people, Maximum 50 people
- 3 cupcakes and 3 cocktails - $35.00 per person
- 5 cupcakes and 5 cocktails - $45.00 per person
(subject to appropriate tax and service charges)

**Cupcakes and Cocktails Dessert Reception**
During the dessert reception, guests will enjoy fresh cocktails with a perfected paired petite sized cupcake of the 3 or 5 featured pairings. This is an add-on experience to your pre-arranged bar package/selections.

1 hour reception
- 3 cupcakes and 3 cocktails - $30.00 per person
- 5 cupcakes and 5 cocktails - $40.00 per person
(subject to appropriate tax and service charges)
Skor®
Butterscotch cream cake with toffee bits, topped with vanilla frosting.

Skor Martini - 1 oz. Smirnoff Vanilla Vodka, 1 oz. Butterscotch Schnaps, 1 oz. Bailey’s Irish Cream, 1 oz. Marie Brizard Chocolate Liqueur; rim glass with Hershey’s Chocolate Syrup and dip in crushed Skor pieces. Shake all ingredients in shaker with ice; strain into chilled Skor pieces.

Reese’s Peanut Butter Cup®
Moist chocolate cake filled with peanut butter mousse, topped with peanut butter icing and a Reese’s Peanut Butter Cup.

Reese’s PB Cup Martini - 1 oz. 360 Double Chocolate, 2 oz. Castries PB Rum Crème, 1 oz. Marie Brizard Chocolate Liqueur; shake first two ingredients and pour into chilled martini glass with Hershey’s chocolate syrup on the bottom of the glass and garnish with 3 mini Reese’s peanut butter cups on a pick.

Spa Oasis
Coconut scented vanilla cake with coconut crème filling, topped with toasted meringue.

Boardwalk Cocktail - 1 oz. Ciroc coconut, 2 oz. Malibu, 1 oz. Pineapple juice; shake and strain all ingredients over ice in a highball glass. Garnish with 2 pineapple wedges and a cherry.

Twizzler®
Cherry cake filled with lemon curd, topped with toasted meringue.

Twizzler Martini - 2 oz. pineapple red liquorece, 1 oz. Limoncello, 1 oz. marachino, splash of grenadine; shake with ice. Garnish in a martini glass with a small Twizzler straw.

Hershey’s® Kisses® Signature Chocolate
Moist chocolate cake with Hershey’s cream pie filling, topped with vanilla icing and a Hershey’s Kiss

Hershey’s Kisses Signature Chocolate Martini - 1 oz. Smirnoff Vanilla, 1 oz. 360 Double Chocolate, 2 oz. White Crème De Cacao; Mix all ingredients over ice in a shaker, shake well and strain into a Hershey’s chocolate syrup and cocoa powder rimmed martini glass garnished with a Hershey’s Kiss.

White Chocolate Raspberry
Raspberry scented vanilla cake, filled with French crème & raspberries, topped with whipped cream

White Chocolate Raspberry Martini - 1.5 oz. Absolut Raspberry, 1.5 oz. Godiva White Chocolate Liqueur, 1 oz. Chambord; Mix all ingredients over ice in a shaker. Shake well and strain into the garnished martini glass. Garnish with a raspberry.

Cocoa Beanery®
Tender vanilla cake with espresso swirl, topped with mocha frosting.

Chocolate Espressotini - 1.5 Smirnoff Vanilla, 1 oz. Kahlua, 1 oz. Baileys, 1/2 coffee or espresso; Mix all ingredients over ice in a shaker. Make sure to stir and not shake. Pour into Martini glass. Layer heavy cream on and add chocolate topping.

Hershey’s Chocolate Caramel
Moist chocolate cake filled with caramel crème filling, topped with caramel icing and a Hershey’s original salted caramel.

Hershey’s Chocolate Caramel Martini - 2 oz. Sobieski Caramel Vodka, 1 oz. Marie Brizard Chocolate Liquor, 1 oz. Godiva White Chocolate Liquor, Mix all ingredients over ice in a shaker. Shake well and strain into the garnished martini glass. To garnish, swirl Hershey’s caramel syrup around martini glass topped off with two picked mini Rolos.

S’mores
Honey graham chocolate cake topped with chocolate glaze and toasted marshmallow

S’mores - 2 oz. S’mores vodka, 1 oz. Bailey’s Irish Cream, 1 oz. Dark Crème de Cacao; rim a chilled cocktail glass with Hershey’s® Chocolate Syrup and then crushed graham cracker. Shake all above ingredients with ice in shaker; strain into glass. Put three mini marshmallows on a martini pick skewer and serve.

Chocolate Coconut
Moist chocolate cake filled with coconut crème filling, topped with vanilla coconut icing

Chocolate Coconut Martini - 1 oz. 360 Chocolate Vodka, 2 oz. Malibu, 1 oz. White Crème de Cacao; shake all ingredients in shaker with ice. Strain into a garnished cocktail glass. To garnish, dip the rim of a martini glass in Hershey’s® chocolate syrup so rim is covered evenly, then dip in special dark cocoa powder. Place picked mini almond joy in glass.

Hershey Bears®
Crimson red velvet cake, topped with cream cheese icing.

Bear Cocktail - 2 oz. Cake Vodka, 1 oz. 360 chocolate vodka, 1 oz Dark Chocolate Liqueur. Shake and strain into glass and top with semi-sweet chocolate shavings.
Cupcakes & Cocktails Selections

Select 3 or 5 pairings from the list of 15 combinations
3 - $35 or 5 - $45

Peppermint Pattie
Peppermint scented chocolate cake, topped with green vanilla icing.


Hershey’s Sunrise
French Vanilla bean cake filled with raspberry jam, topped with whipped cream

Peach Sunrise Martini - 2 oz. Peach Vodka, 1 oz. Orange Juice, 1 oz. Pineapple Juice, splash of grenadine. Garnish with a sliced orange and a cherry.

Harvest Pear
Tender vanilla cake with Chai spices, topped with cream cheese icing.

Harvest Pear - 1 oz. Absolut Pear, 2 oz. Amaretto, 1 oz. Chai Spice mix, seasonal spices, shake and strain all ingredients in shaker with ice. Strain into martini glass.

Hershey’s Special Dark®
Moist chocolate cake filled with toffee bits and chocolate chips, topped with mocha icing.

Hershey’s Special Dark Martini - 1 oz. 360 Vodka, 1 oz. Marie Brizard Chocolate Liqueur, 1 oz. Dark Créme de Cacao, 1 oz. Thatcher’s Dark Chocolate Liqueur; add all ingredients to shaker with ice and